

Break-out Session Summation

Please provide us with feedback regarding the addition of integrated proposals into the 71.1 program. Also, provide any comments you may have on the Integrated Programs presentations that you heard today.

- Not easy—Involves many people and should be interdepartmental, which would require more money (\$6m)
- Industry relationships—There will be financial obligations and they will want to guide the research; intellectual property issue is involved
- Communicate with individuals who have been successful; need names of successful individuals
- Need to be provided with an example of a strong proposal and trained on how to write a good integrated proposal
- More details about integrated programs on the “Call for Proposals”
- Provide a checklist for the proposals
- They should be interdepartmental, but that causes complications and is difficult
- Suggest extending previously funded NRI projects so that the knowledge generated can be put use for outreach and education. Also, there is enough time to incorporate an education or extension component.
- There is currently too narrow a focus for the integrated program components
- Add nutrition (31.5) to broaden the scope/focus of the integrated program

What should be the future research direction of the NRI 71.1 Program?

- More proactive, less reactive priority areas—long-term approaches
- Define the term “functionality” and limit the use of it as a “buzzword”—perhaps change the term to “better quality foods”
- Study raw materials—the effects of processing and storage on these items; utilize this knowledge to deliver the best quality foods.
- Study of raw materials from processing through storage
- Add implications on processability and ultimate quality of foods.
- The third priority area on the RFA, “chemistry and fates of proven bioactive compounds in foods and food ingredients during processing, packaging, storage, distribution, and delivery,” is no different than priority number 1.
- Elevate the activity of bioactive compounds.
- By-product/waste-product/co-product utilization or recycling; sustainability
- Structural changes of food components in the GI tract
- Low environmental impact foods; by products usage
- Enhanced low calories foods ;both processing and ingredients
- Identify and eliminate toxins in foods; dosage studies
- Reduce allergens.
- Unique processing technologies
- Pre-harvest approaches to quality
- Discovery of new bioactive components

What are your impressions, thoughts, and ideas on the NRI 71.1’s joint priorities – functional foods?

- Change 71.1 title to include “value-added” and put value-added in the program description.
- Program scope and priorities are too narrow; lacks flexibility
- Increase the priority of long-term goals instead of looking for a “quick fix.”
- Provide more clarification on the collaboration with industry.
- Delete Section 1b, “Where applicable, use populations at high risk for developing obesity in studies is strongly encouraged.”
- Section 1a, “Applicants are strongly encouraged to seek collaboration with industry” which should include “stakeholders.”

- Suggested topic of preservation of functional food in the matrix
- Interface between U.S. Department of Agriculture/National Institute of Health
- Interface between food chemistry and cell chemistry—a joint program involving these two topic areas.
- The functional food definition is not designed to address energy balance and obesity healthful foods vs. functional foods.
- Definition of energy balances
- Joint activities between food science and nutrition